

Reusable Bags- Practical Tips

REMEMBERING YOUR BAG

- **Keep a couple bags in your vehicle.**
- **Have a reusable bag on hand in your office.**
- **Keep a compact bag in your purse, backpack or attached to your key chain.**
- **Place a window cling on your front door or note on your fridge as a reminder.**
- **Add a reminder note on your shopping list.**
- **Place reusable bags by the front door, coat rack or keys.**



MAINTENANCE & CARE

At home

- **Wash bags regularly** -Washing kills nearly all bacteria. Follow care instructions on the tab of your bag. Most cloth bags can be machine washed, and durable plastic should be hand washed or wiped clean. Allow bags to completely dry.
- **If food residues from any food product leaked into the bag, wash and dry the bag thoroughly before reuse.**
- **After putting groceries away**-Clean the areas where the bags were placed while un-bagging your groceries, especially the kitchen counter and the kitchen table where food items may later be prepared or served.
- **Designate bags for produce, meats, fish, cleaning products, and groceries.** This will help eliminate cross-contamination. You can use different color bags for different items. Example: Green- produce, white- cleaning items, etc.
- **Store bags away from sources of contamination such as pets and chemicals.**
- **During warmer months, don't store bags in the trunk of cars.** Increased temperatures can promote the growth of bacteria that may be present on the bags.

At the Store

- **Place reusable bags on the bottom shelf of the grocery cart** (below the cart basket where food products are placed)
- **Use small clear plastic bags** (available in meat and produces sections) to prevent leaking juices from meat, poultry or fish from contaminating other food items.